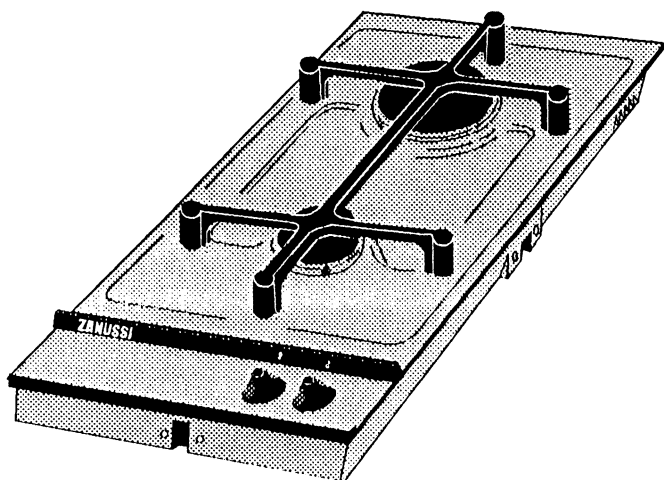


# DOMINO

## Two Burner Gas Hob Unit

User instructions

ZBX 622 SS



Model No: ZBX 622 SS

Product No: 949600221

Serial No:



# ZANUSSI

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## UNPACKING

Check that the hob is undamaged. Any damage in transit should be reported to your retailer or kitchen fitter within 3 days of receipt. Please check that the hob corresponds to the one you have ordered/purchased.

It is advisable to make a note of the model, product and serial numbers on receipt of delivery. These details will be more difficult to obtain once the hob has been installed.

These details will be needed if you need to make a Service call.

The rating plate is situated on the bottom of the hob.

## WARNINGS

**It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings.**

**These warnings have been provided in the interest of safety. You MUST read them carefully before installing or using the appliance.**

This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

Any installation work must be undertaken by a competent, authorised installer in accordance with the Gas Safety (Installation and Use) Regulations 1984 and the relevant codes of practice. In the U.K. C.O.R.G.I. registered installers (including regions of British Gas) undertake the work to safe and satisfactory standards.

Any electrical work required to install this appliance should be carried out by a qualified or competent person.

It is dangerous to alter the specifications or modify the product in any way.

Unstable or misshapen pans should not be used on the burner as unstable pans can cause an accident by tipping or spillage.

Hobs become very hot with use, and retain their heat for a long period of time after use.

**Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.**

Always ensure that the control knobs are in the "OFF" position when not in use.

Do not deposit any items on the hob's surface. The items you place on the hob could easily catch fire when turning on the hob accidentally.

Never leave the hob unattended when working with oil and fats because of the danger of fire.

Never use plastic or aluminium foil dishes. They melt at high temperatures and damage the hob's surface.

Only use this hob with natural gas.

All gas appliances require adequate ventilation. Failure to provide this could result in a lack of oxygen. Your installer will advise if in doubt.

Before any maintenance or cleaning, always unplug the appliance and allow to cool.

Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unauthorised or inexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.

# TECHNICAL DATA

## Model No: ZBX 622 SS Gas Hob - 2 burners

Max. Nominal Load Q and Hs:	1 x Medium size burner, 2,0 kW 1 x Large burner, 3,0 kW <b>Total 5,0 kW</b>																
FSD:	The unit features fully secured gas taps (thermo-fuse)																
Hs: Q:	Gross Calorific Value Nominal Load																
Ignition Generator:	240 V Generator																
Material:	Stainless Steel																
Pan Support:	Cast iron enamelled																
Voltage: Gas type:	240 V Natural Gas																
Built-in Measurements:	Height 55 mm Width 270 mm Depth 490 mm																
Product Measurements:	<table><thead><tr><th></th><th><u>Gross</u></th><th>/</th><th><u>Net</u></th></tr></thead><tbody><tr><td>Height</td><td>175 mm</td><td>/</td><td>85 mm</td></tr><tr><td>Width</td><td>360 mm</td><td>/</td><td>290 mm</td></tr><tr><td>Depth</td><td>590 mm</td><td>/</td><td>510 mm</td></tr></tbody></table>		<u>Gross</u>	/	<u>Net</u>	Height	175 mm	/	85 mm	Width	360 mm	/	290 mm	Depth	590 mm	/	510 mm
	<u>Gross</u>	/	<u>Net</u>														
Height	175 mm	/	85 mm														
Width	360 mm	/	290 mm														
Depth	590 mm	/	510 mm														
Weight:	Gross 7,0 kg Net 6,5 kg																
Gross Volume:	0,0372 m <sup>3</sup>																
Electrical Connection:	with fitted 13 amp plug (fuse is mounted in the plug)																
Category and pressure: Approval:	II2H3 - 20 mbar - 28/37 mbar CE (UK gas G20-20 mbar)																

**This appliance complies with EEC directive no 87/308 of 2.6.87 relative to radio interference suppression.**

**This hob is intended for household use only.**

# INSTALLATION

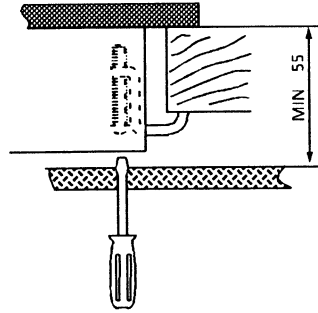
The hob unit can be mounted in any type of kitchen with a table surface whose thickness is between 28mm and 40mm.

## Clearance

There must be a free space of at least 55mm between the underside of the unit and the top surface of any fixture below.

## Fixing

Screw the fixing brackets out to such an extent that they can be turned in under the table top. Tighten the brackets on to the table top with an ordinary screwdriver.



# CUT-OUT MEASUREMENTS

**Minimum distance to wall: 150 mm**

**Reinforcement beams**

**WIDTH**

**490**

One rectangular hole is sawn out for the hob combination chosen.  
 The depth of the cut-out for any unit is: **490 mm**.  
**Length of hole** = sum of all units' externally measured length, less 20 mm.  
**Example:**  
 Grill + cooker hood + two-burner ceramic-top electric hob + two-burner gas hob  
 290 + 145 + 290 + 290 - 20 = 995

**Mounting Of Reinforcement Beams**  
 A reinforcement Beam, with supporting flanges at each end, is included with each two-burner unit.  
 For unit combinations, a reinforcement beam must be used between each unit. It is not necessary to attach the reinforcement beam to the table surface, as it is held in place by a specially designed moulding, which is incorporated in the hob unit's flanges

## THE UNITS' EXTERNALLY MEASURED LENGTH

145 mm

cooker hood

290 mm

two-burner standard electric hob

two-burner ceramic-top

electric hob

two-burner gas hob

Grill

580 mm

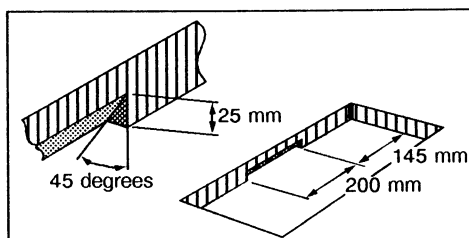
four-burner standard electric hob

four-burner ceramic-top

electric hob

four-burner gas hob

## INSTALLATION OF A SINGLE UNIT



When mounting a single unit, be it a half- or full-size unit, in a table surface which is thicker than 30mm, it is necessary to make a special notch in both sides of the cut-out hole, as shown in the adjacent drawing. The purpose of these notches is to create space for the electrical cables.

# ELECTRICAL CONNECTIONS

**Warning: This appliance must be earthed.**

**The manufacturer declines any liability should this safety measure not be observed.**

If the plug that is fitted to your appliance is not suitable for your socket outlet, it must be cut off and the appropriate plug fitted.

Remove the fuse from the cut off plug. The cut off plug should then be disposed of to prevent the hazard of shocks in case it should be plugged into a 13 Amp socket in another part of your home.

## Important

The wires in the mains lead are coloured in accordance with the following code:

- Green and Yellow - Earth
- Blue - Neutral
- Brown - Live

If you fit your own plug, the colours of the wires in the mains lead of your appliance may not correspond with the markings identifying the terminals in your plug, proceed as follows:

Connect the green and yellow (earth) wire to the terminal in the plug which is marked with the letter "E" or the earth symbol  $\perp$  or coloured green and yellow.

Connect the blue (neutral) wire to the terminal in the plug which is marked with the letter "N" or coloured black.

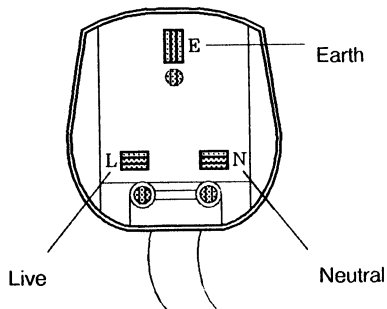
Connect the brown (live) wire to the terminal in the plug which is marked with the letter "L" or coloured red.

The plug moulded on to the lead incorporates a fuse. For replacement, use a 13 Amp BS1362 fuse. Only ASTA or BSI approved fuses should be used.

The plug must not be used if the fuse cover/carrier is lost. The cover/carrier is indicated by the coloured insert at the base of the plug.

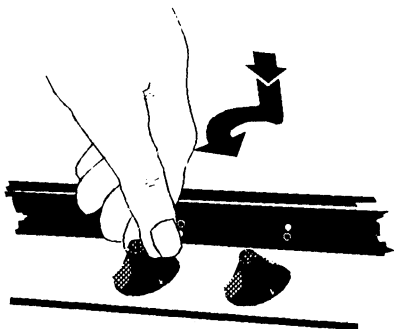
A replacement cover/carrier must be obtained from your local Zanussi Service Force Centre whose address is listed in the Customer Care Booklet which accompanies your instruction manual.

This appliance complies with E.E.C. directive No. 87/308 of 2.6.87 relative to radio interference suppression.






# USE OF THE GAS HOB



## Ignition

Depress the operating knob for the burner in question.

Keep the knob depressed and turn it anti-clockwise to Max flame , which will allow the maximum gas flow.

The ignition electrode will automatically emit sparks, and when the mixture of gas and air is correct, the burner will be ignited. (If connection to mains electricity is not possible, then a match or gas lighter suitable for lighting cookers should be used).

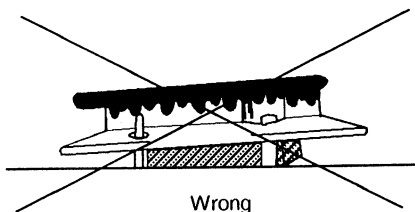
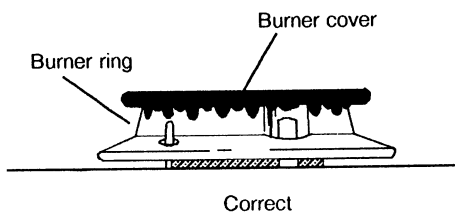
After ignition, keep the button depressed for approx. 10 seconds to activate the automatic thermo-sensor.

## Burner cover/burner ring

Together with the burner ring, the burner cover forms a space where the final mixture of gas and air takes place, in order to make the gas burn correctly.

Please note: It is important that the individual burner cover/ring is placed correctly on the burner. The burner ring has been provided with holes for the ignition electrode and the thermo sensor.

If the burner cover/ring is incorrectly placed, the burner will not operate correctly, and the burners may become damaged within a short space of time.



### Ignition electrode (A)

Each burner has been provided with an ignition electrode. As long as the operating knob is depressed, the automatic ignition will ensure that a spark is emitted between the ignition electrode and the burner cover.

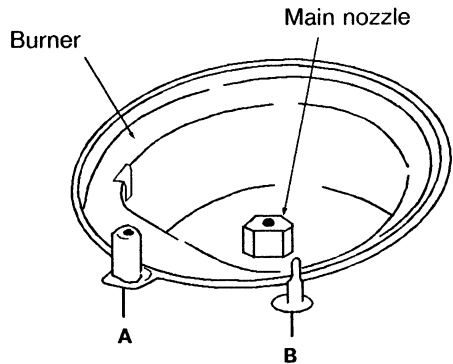
### Thermo Sensor (B)

The frontline unit features fully-secured gas taps (thermo-fuse).

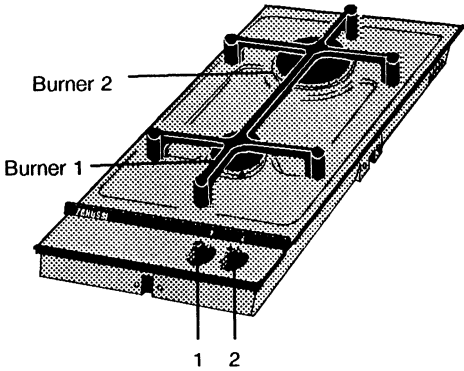
In the event of a flame going out, the thermo-sensor automatically prevents gas flow through the burner after a few seconds (max. 90 seconds).

**Note:** Gas flow is always allowed while the operation button is depressed (see start-up procedure on page 8).

**Note:** Avoid blocking the main nozzle when cleaning (see page 11).



## CONTROLS

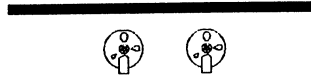


The indicators by each control knob show which burner it related to.

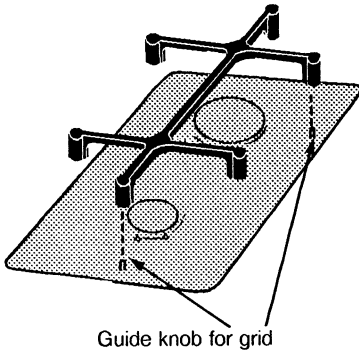
Front Burner



Back Burner



## Positioning the grids



## Control Panel markings

Each control knob has a ring showing the scale of markings.

Off	=	-
Max. flame	=	🔥
Min. flame	=	🔥

## USEFUL HINTS

We recommend you use saucepans suitable for a gas hob.

Medium sized burner - recommended size 130 - 210 mm diameter pan.

Large burner - recommended size 180 - 280 mm diameter pan.

## MAINTENANCE AND CLEANING

The control panel, the enamelled top plate and burner covers/rings should be cleaned with cleaning agents suitable for stainless steel.

**DO NOT use any kind of scouring powder or pad as this may damage the surface of the hob.**

The hob with the rustproof top plate should be washed with ordinary detergent and water.

Dry thoroughly to avoid lime stains. Any such stains may be removed with vinegar.

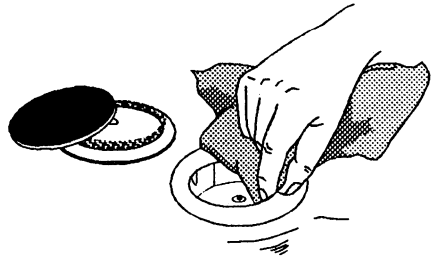
Try to avoid saucepans boiling over. If you have been unfortunate enough as to get water in the burner, this water should be removed before reigniting the burner, e.g. with a lint-free cloth.

If the hob is very dirty, it is recommended that a specialist cleaning agent such as "Hob Brite" is used

### **Area of use.**

The hob is only intended for household use.

**Note:** Avoid blocking the main nozzle when cleaning



# SERVICING

**Before contacting your local Zanussi Service Centre, please make the following checks:**

**There is no spark when lighting the gas:**

- \* Check that the unit is plugged in and the electrical supply is switched on.
- \* Check that the R.C.C.B. has not tripped (if fitted).
- \* Check that the mains fuse has not blown.

**When the operating knob is released, the flame goes out.**

- \* The operating knob has not been depressed for long enough, or has not been depressed sufficiently.

**The gas ring burns very unevenly.**

- \* Check whether the burner cover has been replaced correctly, eg; after cleaning.
- \* Check that the main nozzle is not blocked and the burner ring is clear of food particles.

If the problem is not the fuse or "R.C.C.B." do not attempt to correct it yourself. Instead, contact your nearest Zanussi Service Centre, whose address can be found in the accompanying Customer Care Booklet, and can also be found in your local telephone directory under "Z". Please make sure you give the model and serial number of the appliance.

Original spare parts can be purchased from Zanussi Service Centres.

**In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown. Please note that proof of purchase is required for any in-guarantee service call.**

## **Service details - adhesive label**

When you return your guarantee card to Zanussi Ltd., you will receive a "Appliance Guarantee and Maintenance Record" together with an adhesive label containing the telephone number of your local Zanussi Service Centre. The label can be adhered to the machine or adjacent furniture.

# PEACE OF MIND FOR 24 MONTHS

## Standard Guarantee Conditions

This guarantee is in addition to your statutory and other legal rights which will not be excluded or in any way diminished by the return of this guarantee card.

We, Zanussi Ltd., undertake that if, within twenty-four months of the date of the purchase, this ZANUSSI appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option, repair or replace the same **FREE OF ANY CHARGE** for labour, materials or carriage on condition that:

- \* The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- \* The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- \* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

All service work under guarantee must be undertaken by a Zanussi Service Force Centre.

Home visits are made between **8.30 am** and **5.30 pm** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Any appliance or defective part replaced shall become our property.

## Exclusions

**This guarantee does not cover:**

- \* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- \* Costs incurred for calls to put right machines improperly installed or calls to machines outside the UK and the Republic of Ireland.
- \* Appliances found to be in use within a commercial or similar environment, plus those which are subject to rental agreements.
- \* Products of Zanussi manufacture which are **NOT** marketed by Zanussi Ltd.
- \* EEC Countries - The standard guarantee is applicable but subject to the owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. The Zanussi company in the country concerned will be pleased to advise further. Sight of your purchase receipt will be required by them.

**ZANUSSI**